DPD

Director's Rule 8-2014

Applicant: **City of Seattle** **Department of Planning & Development**	**Page**	**Supersedes:** **6-2005**
	Publication:	**Effective:**
Subject: Commercial Kitchen Exhaust Hood and Ducts: Standard Alternatives For Exhaust Duct Termination at Locations Other than the Building Rooftop	**Code and Section Reference:** **Seattle Building Code**	
	Type of Rule:	
	Ordinance Authority:	
Index: **Mechanical Code**	**Approved** **Date** _____ **Diane M. Sugimura, Director**	

BACKGROUND

The Seattle Mechanical Code (SMC) allows Type I commercial kitchen exhaust outlets to terminate through an exterior wall "…where the smoke, grease, gases, vapors and odors in the discharge from such terminations do not create a public nuisance or a fire hazard." See Section 506.3.13.2 of the Seattle Mechanical Code. This rule sets forth conditions under which a Type I exhaust system may terminate at an exterior wall.

RULE

Commercial kitchen exhaust systems with Type I hoods are permitted to terminate at exterior walls under the following conditions. All other requirements for Type I hood and duct installation apply. All such duct terminations shall conform to the requirements of Section A below, plus either the requirements of Sections B or C.

Section A – General:

1. Duct interiors shall be protected by an approved fire suppression system.
2. The discharge outlets shall be not less than 10 feet above the sidewalk or other walks, drives, streets or alleys. No portion of an exhaust outlet shall protrude into a public place less than 16 feet above the ground. Whenever any portion of the exhaust outlet protrudes beyond the property line over a public place, it is subject to the permit requirements of the Seattle Department of Transportation. All necessary street use permits are the responsibility of the applicant.
3. The discharge shall not be located where protected openings are required.
4. The discharge outlet shall be not less than 10 feet from any exterior wall openings except non-openable windows glazed with tempered or wired glass.
5. The exhaust air stream shall be directed away from adjacent walkways or above the head height of walkway users.
6. Pollution control units or kitchen ecology units in the duct shall be provided with an access opening for maintenance.

Section B – Systems Using Centrifugal Extractor or Electrostatic Precipitator

1. A centrifugal extractor or electrostatic precipitator to remove grease, smoke and particulates from the exhaust shall be provided.
2. Odor removal filtration shall be provided.
3. All duct work and mechanical equipment shall be enclosed in a rated shaft or other enclosure from the first point of penetration to the outside. The fire resistance rating of the duct enclosure shall be at least equal to the fire resistance rating of the walls, floors, and ceiling assemblies being penetrated, but in no case less than one-hour fire-resistance rated construction. The enclosure shall comply with all other requirements of Section 506.3.11 of the Mechanical Code.
4. Equipment used to satisfy the requirements above shall be protected with a fire suppression system approved by the Seattle Fire Department.

Section C – Small Systems in Taller Buildings

1. The roof surface shall be more than 5 stories or 60 feet above the bottom face of the hood.
2. All requirements of Sections 506.3.13.2 and 506.3.13.3 shall be met.
3. There shall only be one Type I hood per restaurant.
4. The hood shall not exceed 6 feet in length.
5. The hood shall not exceed a total area of 18 square feet.
6. The exhaust shall not exceed 1,800 CFM.
7. No broilers shall be installed under the hood.
8. No grease appliance exceeding a total of 40 pounds of grease rated by the manufacturer shall be installed under the hood.
9. A cleanout shall be provided at the location of each fire suppression nozzle.
10. The duct system shall be cleaned twice yearly by a licensed contractor and tagged to show the date of cleaning.